

LIST OF U.S. CUSTOMS LABORATORY METHODS

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AOAC 969.20 **Ice Cream and Frozen Dessert** **Preparation of Sample**

SAFETY PRECAUTIONS

This method does not purport to address all of the safety problems, if any, associated with its use. It is the responsibility of the user of this method to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to its use.

1 SCOPE AND FIELD OF APPLICATION

Ice cream and other edible ice are classified in Chapter 21 of the Harmonized Tariff Schedule of the United States (HTSUS), specifically HTSUS 2105. This method is to be used to properly prepare the commodity for analysis.

2 REFERENCE

AOAC 969.20
Ice Cream and Frozen Dessert
Preparation of Sample

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AOAC 941.08 Total Solids in Ice Cream and Frozen Desserts Gravimetric Method

SAFETY PRECAUTIONS

This method does not purport to address all of the safety problems, if any, associated with its use. It is the responsibility of the user of this method to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to its use.

1 SCOPE AND FIELD OF APPLICATION

Ice cream and other edible ice are classified in Chapter 21 of the Harmonized Tariff Schedule of the United States (HTSUS), specifically HTSUS 2105. This method is used to determine the total solids in ice cream and frozen desserts.

2 REFERENCE

AOAC 941.08

Total Solids in Ice Cream and Frozen
Dessert
Gravimetric Method

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AOAC 968.14

Weight per Unit Volume of Packaged Ice Cream

SAFETY PRECAUTIONS

This method does not purport to address all of the safety problems, if any, associated with its use. It is the responsibility of the user of this method to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to its use.

1 SCOPE AND FIELD OF APPLICATION

Ice cream and other edible ice are classified in Chapter 21 of the Harmonized Tariff Schedule of the United States (HTSUS), specifically HTSUS 2105. This method is used to determine the weight per unit volume of packaged ice cream.

2 REFERENCE

AOAC 968.14

Weight per Unit Volume of Packaged Ice Cream

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AOAC 960.32 Separation of Fat from Ice Cream

SAFETY PRECAUTIONS

This method does not purport to address all of the safety problems, if any, associated with its use. It is the responsibility of the user of this method to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to its use.

1 SCOPE AND FIELD OF APPLICATION

Ice cream and other edible ice are classified in Chapter 21 of the Harmonized Tariff Schedule of the United States (HTSUS), specifically HTSUS 2105. This method is one that can be used to determine the fat content in ice cream.

2 REFERENCE

AOAC 960.32
Separation of Fat from Ice Cream

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AOAC 942.06 **Alcohol by Volume in Distilled Liquors** **Pycnometer Method**

SAFETY PRECAUTIONS

This method does not purport to address all of the safety problems, if any, associated with its use. It is the responsibility of the user of this method to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to its use.

1 SCOPE AND FIELD OF APPLICATION

Alcoholic food preparations are found in Chapter 21 of the Harmonized Tariff Schedule of the United States (HTSUS). The alcoholic content can be determined by the pycnometer method.

2 REFERENCE

AOAC 942.06
Alcohol by Volume in Distilled
Liquors
Pycnometer Method

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AOAC 990.25

Vanillin, Vanillic Acid, p-Hydroxybenzaldehyde, and p-Hydroxybenzoic Acid in Vanilla Extract Liquid Chromatographic Method

SAFETY PRECAUTIONS

This method does not purport to address all of the safety problems, if any, associated with its use. It is the responsibility of the user of this method to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to its use.

1 SCOPE AND FIELD OF APPLICATION

Food preparations are found in Chapter 21 of the Harmonized Tariff Schedule of the United States (HTSUS). Flavorings fall under this general category. This method can be used to identify composition of vanilla extract or similar products.

2 REFERENCE

AOAC 990.25

Vanillin, Vanillic Acid, p-Hydroxybenzaldehyde, and p-Hydroxybenzoic Acid in Vanilla Extract
Liquid Chromatographic Method